

## Menu du Jour

Leek fondue, vinaigrette, watercress & confit egg yolk

Cured salmon, raspberry, seaweed & Calvados cream

Boudin blanc, brioche, cider & apple

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Camembert tarte, caramelised fennel, pear, girolles & truffle honey

Pan-fried hake, braised leek & cider velouté

Suffolk pork, polenta & apple crème fraîche

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Vanilla rice pudding, berry compote & honeycomb

Chocolate fondant, orange emulsion & fig leaves ice cream

Selection of seasonal cheeses from “Buchanans”

(£10 supplement or £15 as an extra course)

2 courses at £31

3 courses at £37

3 courses, half a bottle of wine, water and a coffee at £58

Flight of 2 glasses of wine (100ml each) from the set lunch selection at £10

Flight of 2 glasses of sweet wine/port (50ml each)

from the set lunch selection at £10

*Head Chef Joo Won*

**This is a sample menu only.**

**Available from Monday to Friday only from 12.00 p.m. until 2.30 p.m.**

**Available to groups of up to 7 people only.**

**Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.**

**For our guests with dietary requirements or food allergies please ask for the manager**

**who will advise on the ingredients used within this menu.**

**Our artisan cheeses are made with unpasteurized milk.**